

# 182 Friskhumlet ESB

Engelsk strong bitter/Engelsk pale ale (4 C)

**Type:** All Grain  
**Batch Size:** 45,00 L  
**Boil Size:** 51,42 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 47,92 L  
**Final Bottling Vol:** 43,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 15 Sep 2024  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewzilla 65L - 46L  
 CHILLING  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 71,6 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 kg	Pale Malt (7,0 EBC)	Grain	1	87,0 %	6,52 L
1,50 kg	Chateau Crystal (150,0 EBC)	Grain	2	13,0 %	0,98 L
50,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 60,0 min	Hop	3	13,9 IBUs	-
50,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 20,0 min	Hop	4	9,2 IBUs	-
25,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 5,0 min	Hop	5	2,3 IBUs	-
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	6	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,056 SG  
**Est Final Gravity:** 1,014 SG  
**Estimated Alcohol by Vol:** 5,5 %  
**Bitterness:** 25,4 IBUs  
**Est Color:** 28,3 EBC

**Measured Original Gravity:** 1,059 SG  
**Measured Final Gravity:** 1,013 SG  
**Actual Alcohol by Vol:** 6,1 %  
**Calories:** 556,9 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 17,93 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,50  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 11,50 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 45,01 L of water at 71,0 C	66,7 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

**Sparge:** Fly sparge with 17,93 L water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 230,14 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 230,14 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 96,34 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

40% RO vand

Frisk humle så gang med 3 eller 4.

x3 (der var for lidt til sidst) 150,150,69

Sparge ca. 13L

Ca. 20L 22 grader i ny plastspand med skruelåg. Gær tilsat direkte. Sat i garage ved ca. 20 grader.

Ca. 22L kogende i Bucketbuddy med varme i gærskab sat til 0 grader. Gærskab meldte over limit. Endte som forurennet.

16/9 morgen gær tilsat og gærskab sat til 18 grader.

17/9 Der var ikke meget gang i den. Den fik et brev gær mere. Det virker dog til, det var blow off slangen, der var et uforklarligt problem med.

13/10:

Bucketbuddy øl måtte i kloaken.

Plastspand:

5g sukker/L

4 x 0,5L flaske

16L i 19L fad

*Created with BeerSmith*